

2011

## Food to Love

Edward Hayden

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O'BRIEN

# Food *to* Love

Edward Hayden

AS SEEN  
ON TV

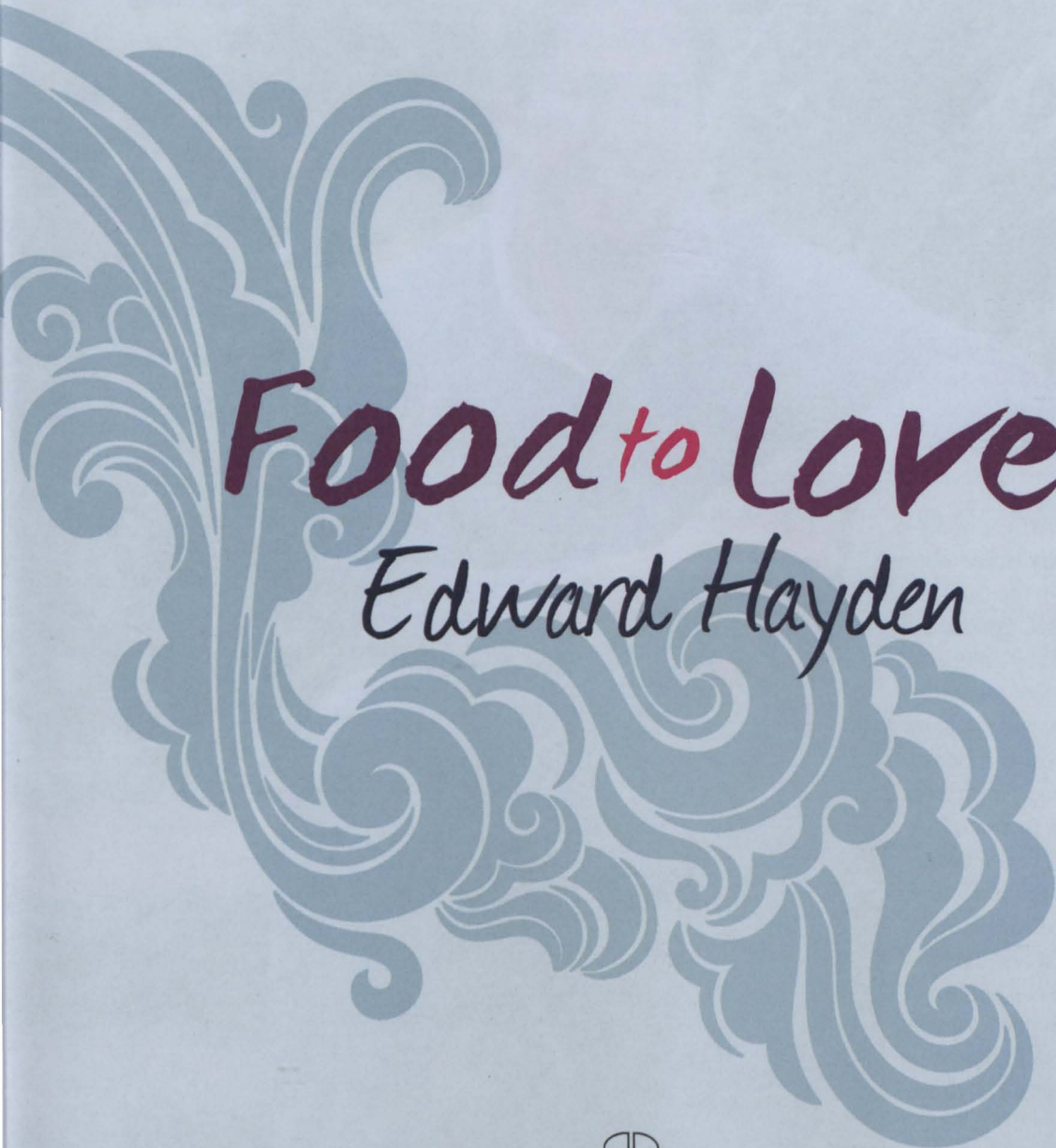
'I have the perfect recipe for you, whether you're looking for something simple and delicious to cook on a week night, light bites for a family get-together, or something more elaborate for a dinner party!

I've packed this book with all my favourites – I've prepared these dishes time and time again for family and friends. We enjoy them so much; I know you and your family will love them too!'

*Edward Hayden*







# *Food to Love*


*Edward Hayden*



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A man with short brown hair, smiling, is sitting on a set of stone steps. He is wearing a blue long-sleeved polo shirt over a white collared shirt, blue jeans, and dark blue sneakers with white laces and white soles. His hands are clasped together and resting on his lap. The background is a lush garden with green foliage and some red flowers. The lighting is bright, suggesting it's daytime.

EDWARD HAYDEN works in Dunbrody Country House where he teaches in the Dunbrody Cookery School. Edward also teaches adult education courses in Waterford Institute of Technology and regularly lectures in Ryeland House Cookery School, Inish Beg Estate and An Grianan, ICA Adult Education Centre. Edward has a regular column in the *Sunday World*, has written for a number of local and national newspapers and has published recipes in the *Sunday Tribune*, *Irish Independent* and *RTE Guide*.

Edward's website, [www.edwardentertains.com](http://www.edwardentertains.com), has an up-to-date food blog and is packed with delicious and tasty recipes. His first book, *Edward Entertains*, is available from his website.



## Dedication

I would like to dedicate this book to my father. Sadly, he passed away before it was taken on by the publisher and hit the 'big time'.

He always encouraged me to write this book and was constantly in my mind as I did.

## Acknowledgements

Sometimes when we read a book we think only of the author and his or her workload. In truth, there are so many more people who must be considered. I was given tremendous support and assistance for this book, for which I am truly thankful.

First and most importantly I wish to thank my mum, Sally, who listened patiently as I tirelessly rattled on about this book. She always rowed in behind me in whatever way was required be it shopping for ingredients, peeling carrots or washing plates and was at all times the beating heart of the *Food to Love* engine.

My whole family gave me tremendous support and I would like to thank my sisters Anne, Esther & Lorraine, as well as my brother, Jim, for keeping me real and grounded throughout the process. Ironing shirts, making tea, washing pots and whipping cream are among the many and varied tasks they completed during the process! Special thanks also to my niece, Marie, who joined Mum and I for some of the photographs – she always smiled on request!

My good friend, colleague and confidant Lorain Walsh again pitched in and read all of the recipes for me to ensure culinary accuracy and coherence. Her attention to detail and willingness to critique this book has helped to shape it and it is something I very much appreciate.

They say when you work you should surround yourself with talented people and in terms of my chosen photographer that is indeed what I did. Carol Marks of Carol Marks Photography worked with me on my first cookery book, *Edward Entertains*, and her work on that book was complimented and commended so often that it was to my delight that she made herself available again to work on this book. Photography is such an important element of any cookery book and yet again Carol has delivered photography that surpassed all of my expectations.

I would like to pay special tribute to the team at The O'Brien Press. To Michael O'Brien, Mary Webb, Helen Carr, Emma Byrne, Donna Sørensen, Gráinne Killeen and all the team I would like to express a heartfelt thanks. They have taken me every step of the way. Their willingness for discourse, their genuine interest in my input and their ability to turn my typed files into a work of art have made this a journey both magical and exciting.

Finally to all my extended family and friends to whom I have chatted about this book for the last twelve months ... thanks for listening!

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# contents

Introduction	7		
<b>Light Bites:</b>			
Creamy Leek & Smoked Salmon Tart	10	Stuffed Pork Chops with Cider & Wholegrain Mustard Gravy	52
Homemade Caesar Salad with Oven-Poached Chicken	12	Herb-Stuffed Leg of Lamb, Rosemary & Redcurrant Gravy	53
Slow-Roasted Tomato & Courgette Galette	13	Spicy Beef Fajitas with Cajun Potato Wedges	54
Baked Flat-Cap Mushrooms with Pine Nut Stuffing & Buffalo Mozzarella	15	Slow Cider-Roasted Loin of Pork	57
Edward's House-Style Pizza	16	Breaded Bacon Chops with Parsley Sauce	58
Spaghetti with Slow-Roasted Tomatoes & Lemon Cream	19	<b>Something Fishy</b>	
		Chilli-Crusted Monkfish	61
		Blackened Salmon with Spiced Couscous Salad & Citrus Yoghurt Dressing	62
		Deep Fried Plaice & Chips with Creamed Peas	64
		Chilli Crab Salad with Smoked Salmon	67
		Smoked Haddock Baked in Fennel Cream	68
<b>Super Soups</b>			
Roasted Butternut Squash Soup with Smoked Bacon Lardons	23	<b>One Pot Wonders</b>	
Slow-Roasted Tomato & Basil Soup	24	Chicken Jambalaya	70
Curried Celeriac Soup	26	Chilli & Prawn Risotto	71
Apple & Parsnip Soup	27	Huevos Rancheros	73
Colcannon Soup	29	Chicken, Leek & Wholegrain Mustard Bake with Potato Topping	74
Pea & Broccoli Soup	30	Peppered Beef Casserole	77
'Get Better Soon' Chicken Soup	33	Fragrant Chicken	78
		Oven-Baked Beef Cobbler	80
		Sweet & Sour Pork with Pineapple	83
		Fisherman's Pie	84
<b>Not Just Your Daily Bread</b>			
Cheese & Onion Soda Bread	36	<b>Versatile Veg</b>	
Multi-Seed Wholemeal Scones	39	Braised Red Cabbage	89
Pumpkin Seed Bread	40	Honey-Roasted Parsnips	90
Edward's Brown Bread	43	Brussels Sprouts with Bacon Lardons & Toasted Almonds	91
Sundried Tomato & Parmesan Plait	44	Prepare-Ahead Dinner Party Vegetables	93
<b>Mouthwatering Meat Dishes</b>			
Fillet of Beef & Spring Onion Potato Cakes with Roast Shallot & Balsamic Reduction	49		
Homemade Pork Sausages	50		



### Spuds-U-Like

Cheesy Leek & Potato Gratin	96
Ed's Crunchy Roasties	97
Potato Salad with Smoked Bacon & Wholegrain Mustard Mayonnaise	99
Duchess Potatoes	100

### Sweet Temptations

French Lemon Tart	103
White Chocolate Bread & Butter Pudding	104
Milk Chocolate Parfait in a Dark Chocolate Shell	106
Iced Bakewell Tart	107
Baked Lemon Pudding with Lemon Syrup	109
Sticky Toffee Pudding with Butterscotch Sauce	110
Pear & Almond Tart	113
Peach & Strawberry Pavlova	114
Vanilla Crème Brûlée	117
Lemon, Ginger & Passion Fruit Cheesecake	118
Rhubarb Pannacotta	121
A Cup of Crumble	122

### Heavenly Cakes & Bakes

Mummy's Chocolate Buns	127
Never-Fail Muffins	128
Almond Cake	130
Edward's Sinful Chocolate Cake	131
Edward's Special Chocolate Biscuit Cake	133
Traditional Porter Cake	134
Aunt Mary's Pink Cake	137

### Potted Pleasure

Cranberry & Orange Relish	140
Beetroot Relish	141
Spiced Autumn Fruit Chutney	143
Apple & Pear Chutney	144
Red Onion Marmalade	145
Semi-Dried Tomatoes	146

### Dining Al Fresco

Smoked Salmon & Goat's Cheese Ravioli	150
Quiche Lorraine	151
Warm Salad of Baby Potatoes, Chorizo, Black Pudding & Rocket	152
Slow-Cooked Sticky Pork Ribs	155
Smoked Salmon Rolls	156
Baked Mediterranean Chicken with Cheesy Spaghetti	158
Mediterranean Vegetable Stack	159
Curried Barbequed Chicken Breasts	161
Honey & Ginger Vegetable Skewers on the Barbeque	162

### Drinks To Go

Homemade Lemonade	166
Sangria	169
Lemon & Raspberry Bellini	170
The Perfect Irish Coffee	171

### Festive Foods

Dad's Christmas Breakfast (Christmas)	174
Edward's Buttered Turkey (Christmas)	176
Christmas Pudding (Christmas)	177
Honey & Wholegrain Mustard-Glazed Loin of Bacon (St Patrick's Day)	179
American-Style Pancakes (Shrove Tuesday)	180
Easter Simnel Cake (Easter)	182
Colcannon (Halloween)	184

### Menu Suggestions

187

